"ERIE"

ALUMINUM CAST WARE

GRISWOLD MFG. CO.

ERIE, PA.

"ERIE"

ALUMINUM WARE

GRISWOLD MFG. CO.

ERIE, PA.

CATALOGUE

...AND...

PRICE LIST

...OF THE...

"ERIE"

Cast Aluminum Ware.

...Manufactured by...

GRISWOLD MANUFACTURING CO.,

ERIE, PA., U. S. A.

NEW YORK WAREROOMS:

294 Pearl Street.

EUROPEAN AGENCY: . . .

LOUIS LEAKEY,

127 Farrington Road,

LONDON, E. C., - ENGLAND.

HERALD, ERIE, PA.

"ERIE"

CAST ALUMINUM.

. . . TO THE TRADE . . .

It is with pleasure that we send you this our latest catalogue of our "Erie" Cast Aluminum Ware, superseding all other price lists.

We have improved our former line in every way possible, by the addition of fine ebony handles, and other points that suggested themselves. You will also find many new articles to which we would call attention, especially to our Hotel Sauce Pans. We shall continue to add to this line new articles as the trade require them.

Each piece is thoroughly inspected and guaranteed perfect in every detail. The workmanship and finish of these goods is endorsed by Aluminum manufacturers as the finest made.

Highly appreciating your patronage, and soliciting a continuance of the same, we are

Yours very respectfully,

Nov. 1, 1897. **GRISWOLD MFG. CO.**

A FEW POINTS OF MERIT.

Each piece is cast solid in one piece, leaving no seams or joints to leak.

Being cast, it is strong and stiff and cannot be annealed by heat, while thin stamped aluminum ware warps and becomes soft after being heated.

Aluminum as a metal leads for cooking utensils, and the "Erie" ware being cast thick obtains all its superior qualities. It is three to four times as thick as sheet ware, hence, it is very much stronger and will last forever.

For neatness of design our goods cannot be equalled, and for finish they are not surpassed by any goods, being polished and finished in every detail as fine as silver.

It does not tarnish and can be kept bright by cleaning same as silverware.

Being solid, without plating, it can be handsomely marked with name or monogram.

"ERIE"

CAST ALUMINUM.

COFFEE POT.

LIST.

2 quart	$	2 85
3 "		3 00
4 "		3 35

This Pot is cast all in one piece including the spout and strainer, and will last a lifetime.

No seams or rivets to leak.

Polished as fine as silver.

Strong cast hinge, machine made.

No enamel to flake off.

No poisonous metal to endanger life.

Neatest and best Coffee Pot made.

Fine Ebony handle fastened by two strong screws; by the construction of the handle these screws are completely hidden from view.

"ERIE"

CAST ALUMINUM.

TEA POT.

LIST.

2 pint	$2 50
3 "	2 75
4 "	3 00

Handsomest Tea Pot made.

Cast all in one piece including spout and strainer.

Polished as fine as silver.

Cover and Pot machined to fit tight.

No plating or enamel to wear off.

Fine ebony handle, strongly fastened to lugs cast on the Pot.

By far the neatest and strongest Tea Pot made.

No poisonous metal; they are absolutely pure and will last forever.

"ERIE"
CAST ALUMINUM.
5 O'CLOCK TEA KETTLE.

LIST.

	With Stand and Lamp Complete.	Tea Kettle Only Without Stand or Lamp.
2 pint	$4 25	$2 50
3 "	4 50	2 75
4 "	4 75	3 00

This Tea Kettle cast all in one piece and finished same as tea pot on preceding page.

The stand is Cast Aluminum, highly polished and of very neat design, equipped with the latest improved Asbestos Lamp.

First-class and finely made in every detail.

These Kettles with the bail handle make very handsome Tea Pots or Hot Water Kettles.

"ERIE"

CAST ALUMINUM.

WATER PITCHER.

LIST.

3 quart.....$3 00

This pitcher is cast all in one piece, no seams; the handle is fastened as on all our Aluminum Ware by rivets cast on the outside of the piece, leaving no marks inside.

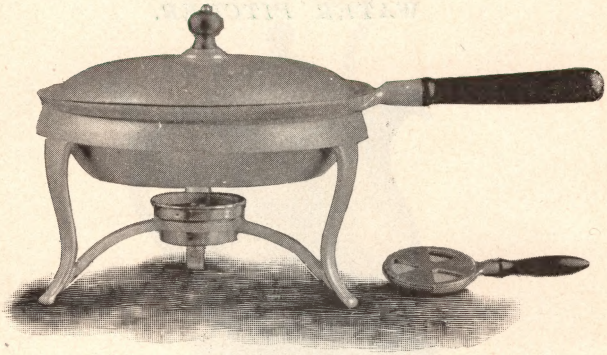
Highly polished inside and outside.

The lightest and strongest pitcher made.
Will wear forever,
No plating to wear off.
Absolutely pure.

"ERIE"

CAST ALUMINUM.

CHAFING DISH.



LIST.

Capacity, 3 Pints.

Complete with Hot Water Dish.. .....$6 00

Without Hot Water Dish..... ..... 4 00

Pans and Stand Cast Aluminum, highly polished in every detail. Fine Ebony Handles.

Equipped with asbestos lamp.

No plating to wear off.

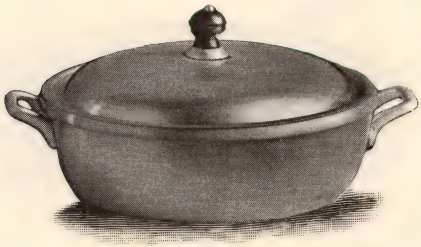
Strong and light, it will last forever.

The pans being cast thick, hold the heat and do not burn the food.

For Chafing Dish Cooking, it is perfection itself.

"ERIE"
CAST ALUMINUM.

BAKING DISH.



LIST.

4 pints.....$ 3 00

Size, 9 inches diameter, 2 inches deep.

Cast Aluminum Dish highly polished as fine as silver.

Equipped with movable stone dish for serving direct from oven.

The Stone Dish is the very best for baking.

Finely finished in every detail, including ring for covering the edges of the dishes.

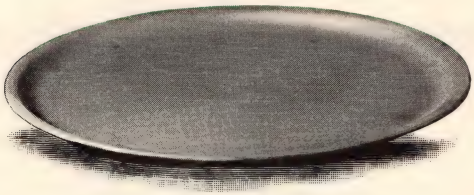
Cover is made of sheet aluminum highly polished.

Being solid, with no plating to wear off, it is as fine in appearance as a piece of solid silver ware.

"ERIE"

CAST ALUMINUM.

CHAFING DISH OR SERVING WAITER.



LIST.

Size 13 inches diameter.....$2 00

Especially designed to be used under Chafing Dish.

For a serving tray it cannot be surpassed; highly polished as fine as solid silver.

CHAFING DISH AND COOKING SPOONS.

LIST.

No 1—11 inches long.....$5.25 per doz.
No 2—13 " ... . 6.50 "

Fine Ebony handle—always cool.
No. 1 is especially adapted for the chafing dish. No. 2 extra long for preserving.

"ERIE"

CAST ALUMINUM.

DIPPER.

LIST.

No. 1—4¾ inches diameter.....$10 00 per dozen

Fine Ebony handle. Bowl and shank cast all in one piece. Highly polished inside and outside.

SOUP LADLE.

LIST.

No. 1—3¾ inches diameter.....$8 00 per dozen

Fine Ebony handle. Bowl and shank cast all in one piece. Highly polished inside and outside.

"ERIE"

CAST ALUMINUM.

SPOONS.

Cast all in one piece, highly polished.

	PER DOZ.
No. 10—Basting Spoons, 11 inches long	$3 70
No. 12— " " 13 " "	4 10
Table Spoons, 8 inches long	1 45
Desert " 6 " "	1 25
Tea " 4 " "	85

Nos. 10 and 12 make the finest cooking spoons ever made. Try them.

LADLE.

Cast all in one piece, highly polished.

	PER DOZ.
No. 10—12 inches long	$ 9 25
No. 12—15 " "	10 50

Very handsome soup ladles. No. 12 is especially long for punch bowls, etc.

"ERIE"

CAST ALUMINUM.

SALT AND PEPPER SHAKERS.

Height, 3 inches, Diameter, 2 inches.

Price List.....$3 80 per dozen

Packed one-half dozen of a kind in a box.

These Shakers are highly polished, except the fluted base, which is left in satin finish, making a very handsome contrast. The stoppers are machined to a tight fit, and will not get loose.

"ERIE"

CAST ALUMINUM.

LEMON SQUEEZER.

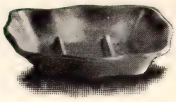
LIST.

No. 1.....$ 4 50 per doz.

The Cups are made of Pure Aluminum highly polished, non-posionous, will not chip or break. The Cup covers the frame, leaving no crack to hold the juice.

The frame is strongly made of iron, well put together, finished in heavy japan.

SOAP DISH.



PRICE LIST.....$4 40 per doz.

Cast all in one piece. Highly polished; light; will never break.

"ERIE"
CAST ALUMINUM.
TEA KETTLE.

		CAPACITY.	*PRICE LIST.*
No. 6,	flat bottom only.	4 quarts	$3 00
" 7,	flat or pit bottom.	5 "	3 20
" 8,	" " "	6 "	3 45
" 9,	" " "	8 "	4 00

This Tea Kettle has been on the market for three years and endorsed by all the trade as the King of Tea Kettles.

Cast solid in one piece, with no seams or rivets. Polished as fine as silver. No plating to wear off. The lightest and strongest Tea Kettle made.

NOTE.—We always ship flat bottom unless otherwise specified.

"ERIE"

CAST ALUMINUM.

SKILLET.

	DIAMETER.	*DEPTH.*	*PRICE LIST*
No. 6.	9 in.	2 in.....	$1 67 each.
" 7.	9¾ "	2¼ "	1 80 "
" 8.	10½ "	2¼ "	1 93 "
" 9.	11½ "	2¼ "	2 25 "

The finest skillet on the market.

Neat in design.

Polished inside and outside like silver.

This skillet is cast the same as the regular "ERIE" IRON SKILLET, with the rim on the bottom, which makes it far superior to the thin stamped ware.

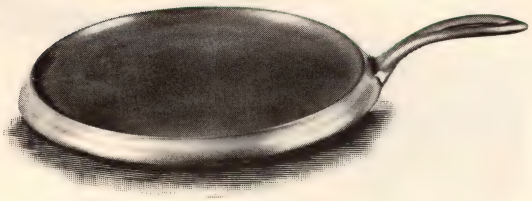
Equipped with a fine ebony handle, always cool.

Food can be fried in it to a DELICIOUS BROWN without sticking to the skillet.

"ERIE"

CAST ALUMINUM.

GRIDDLE.



LIST.

No. 8.—	Diam. 8	inches	.....	$1 80	each.
" 9.—	" 9	"	.....	2 15	"
" 10.—	" 12	"	.....	2 50	"
" 12.—	" 12½	"	.....	2 90	"
" 14.—	" 14¼	"	.....	3 25	"

NOTE.—Nos. 12 and 14 are equipped with bail same as our regular iron griddle.

THE GREATEST GRIDDLE EVER MADE.

Polished like silver.

Made extra heavy to hold the heat.

Cakes can be cooked on this griddle to a delicious brown and will not burn or stick.

Most cakes except some Buckwheat can be cooked without using any grease and they can by using a little grease at first.

It makes no smoke and leaves the cake clean and delicate.

"ERIE"

CAST ALUMINUM.

SAUCE PAN.

CAPACITY.	*DIAMETER.*	*DEPTH.*	*PRICE LIST.*
3-Pint.	7½ in.	3 in.	$1 80 each
2-Quart.	7¾ "	4¼ "	2 15 "
3 "	8½ "	4¾ "	2 40 "
4 "	9 "	5 "	2 65 "

Cast solid in one piece. Highly polished inside and outside. Fine ebony handle always cool.

Fastened on with eye in end for hanging up.

No enamel or plating to wear off and expose poisonous metal to the food. The finest cooking utensil ever made.

"ERIE"

CAST ALUMINUM.

KETTLE.

CAPACITY.	*DIAMETER.*	*DEPTH.*	*PRICE LIST.*
4-Quarts.....	9 in	5 in.	$2 65 each
6 "	10 "	5⅝ "	2 80 "
8 "	11½ "	6½ "	3 75 "

Cast solid in one piece.

Polished inside and outside. No enamel or plating to wear off. No poisonous metal.

For preserving it has no equal. Fruit acids do not effect it.

"ERIE"
CAST ALUMINUM.

HOTEL SAUCE PANS.

This new Line of Cast Aluminum Ware we have just brought out to meet the long felt want for a high grade cooking utensil for Hotel use.

We cast these Sauce Pans in one piece, making the bottom extra thick to stand the heavy usage given them, which also adds greatly to their heat-retaining and cooking qualities. The pans are highly polished inside and out. The handles are heavy malleable iron, finished with heavy coat of tin. They are riveted on by large rivets cast on the pan, which leaves no rivet heads or joints inside to leak.

The covers are Cast Aluminum, polished both sides, and equipped with an iron tinned handle, same as the Sauce Pans.

They possess all the good points of our aluminum ware for cooking as described in this catalogue, and the great advantage over copper of not having to be tinned, saving the great expense of re-tinning every few months.

We have had these in service in some of the largest Hotels in the country and give below one of the many letters we have received.

THE HOLLENDEN.

CLEVELAND, O., June 25th, 1897.

Griswold Mfg. Co., Erie, Pa.:

GENTLEMEN.—Your communication of recent date at hand. Would have answered before but I wanted my chef to give the Stew Pan a thorough trial. He did so and was very much pleased with the same. He said it would fill a long felt want as copper is objectionable not only on account of its being expensive, as well as necessitating being re-tinned so often.

Respectfully yours,

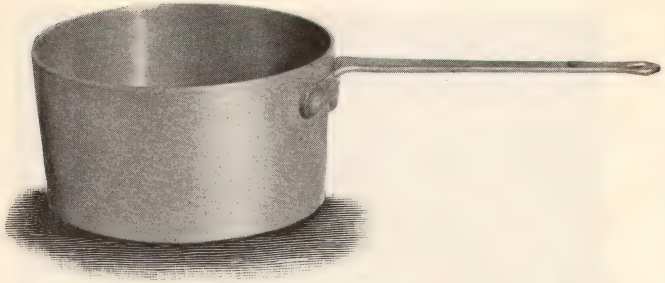
F. A. PROBST,

Manager The Hollenden.

"ERIE"

CAST ALUMINUM.

HOTEL SAUCE PANS.



CAST ALUMINUM COVERS.

No.	345	348	350	355
Inches	7	8 3/8	9 3/4	11 3/8
Each	$1.00	$1.25	$1.50	$2.00

SHALLOW SAUCE PANS.

No.	45	48	50	55
Inches	7x2 3/4	8 3/8 x3 1/8	9 3/4 x3 1/2	11 3/8 x3 3/4
Quarts	2	3	4 1/2	6 1/2
Each	$1.80	$2.30	$3.30	$4.00

MEDIUM SAUCE PANS.

No.	145	148	150	155
Inches	7x4 7/8	8 3/8 x5 1/8	9 3/4 x5 1/2	11 3/8 x6
Quarts	3	4 1/2	6 1/2	10
Each	$2.20	$3.20	$4.00	$4.50

DEEP SAUCE PANS.

No.	245	248	250	255
Inches	7x5 7/8	8 3/8 x6 1/4	9 3/4 x6 5/8	11 3/8 x8
Quarts	4 1/2	6	8	13 1/2
Each	$2.80	$3.70	$4 50	$5.25

"ERIE"

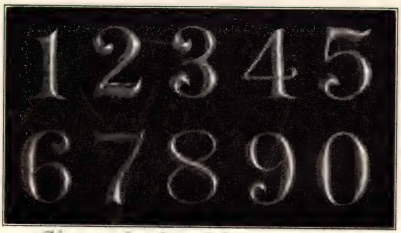
CAST ALUMINUM.

HOUSE NUMBERS.

Size, 3 inches high.

Set of one doz. each in case.....$12 50
Single figures.....per doz. 1 25

These figures are highly polished and will not tarnish. They are cast with points on back to fasten onto house. We pack these in a handsome leatherette case, with separate compartments for each figure.



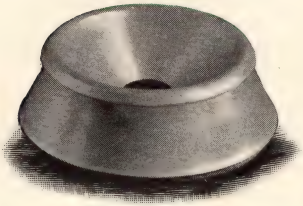
Size, 2 inches high.

Set of two doz. each in case.....$13 40
Single figures.....per doz. 0 67

"ERIE"

CAST ALUMINUM.

CUSPADOR.



No. 10—6 inches diameter on top, 7½ in. dia. on bottom, 3 in. high.....$1.80

" 20—8½ inches on top, 10 in. diam. on bottom, 4 in. high..... ..... 3.00

The handsomest Cuspador made; highly polished and as fine as silver. Solid metal, with no plating to wear off, and will not tarnish. The body is cast all in one piece, with no seams or points. The top is detachable for cleaning, but is held firmly in place by a strong catch so it cannot be knocked off. Being cast solid it is extra strong and will not dent.

No. 10 is especially adapted for private houses, smoking rooms and offices.

No. 20 is more suited for club rooms, public halls, hotels, etc.

SUPERIOR QUALITIES OF CAST ALUMINUM COOKING UTENSILS.

THE advantages accruing from the use of Aluminum cooking utensils are: Freedom from poison, light to handle, being three and a half times lighter than copper, and three times lighter than iron; high and equal heat conductivity, no loss of heat in radiation, quick cooking and economy of fuel, no tendency to scorch food or fruit, absence of solder and no joints to leak, no rust, easy of cleansing, the dirtiest utensils can always be restored, no crackling and shelling off.

It is an astonishing fact that most of the world's cooking is done in poisonous utensils. Just as one may go on drinking polluted water for some time without perceiving any harm, so it is with poisonous utensils. Except for the isolated cases, which get into newspapers when death ensues, it would be difficult to point out the harm wrought by copper and tin utensils, although it is going on all the time. If people could see copper utensils sent in to be retinned, they would never again eat one ounce of food in any establishment where copper is used for cooking.

In its non-poisonous qualities, Aluminum is superior to any other metal. There is no stronger proof of its freedom from poison than is manifested in the use of Aluminum for dental plates, where it is freer from unpleasant taste than gold.

We quote from the "Review of Reviews," for October, 1897, as follows:

"Probably the most important use to which Aluminum will be put, at least in the immediate future, will be for culinary and household utensils. Besides being very light, and hence far less cumbersome than any other metal of equal strength and durability now used in cookir „ Aluminum is practically incorrodable. Professor Jamison asserts that no food now known to man can effect this metal in the slightest degree. It is wholly free from every form of poison, and it will not taint food. These are qualities that are possessed by neither iron, copper, tin or lead. Furthermore, it is a better conductor of heat than either of the other metals."

Were it not for its clumsy weight and dangerously poisoned qualities, copper would be the best metal for cooking utensils, but Aluminum possesses the same good cooking qualities, and being three and a half times lighter than copper, and perfectly free from its dangerous qualities, easily wrests the first place from that metal. It is hardly worth while comparing Aluminum with tin, or more properly speaking, tinned iron. The utensils are "cheap and nasty," rust quickly, and are dangerous in the presence of acids, and they burn and destroy more food in one month than the value of an Aluminum utensil.

We now come to porcelain, agate and enameled ware of various kinds, which are the most dangerous competitors of Aluminum, because they are cheaper, and also are free from poison, although they have another danger. They shell off. Take any porcelain or enameled utensil after three months' use, and examine the food cooked therein, and it will be found to contain splinters which have cracked off. In lasting qualities, Aluminum utensils are very superior to all these wares. The reason is simply this: the latter are a combination of mineral and metal, one expanding under conditions which make the other contract, and vice-versa, resulting in a general disintegration of the whole, while Aluminum utensils are of one pure metal alone.

The superiority of our Cast Aluminum Ware over the Stamped Aluminum Ware is clearly manifest, by the following physical property of the metal: Aluminum hardens remarkably when it is being worked by pressing, forging, rolling, stamping, or other similar treatments. The working imparts stiffness or temper, same as in high brass or copper. A vessel made from sheet Aluminum, stiffened as above, when it is put over the fire and heated, and then allowed to cool is annealed; after heating a few times it becomes soft like lead, while the metal in the cast ware is melted and chilled in the mould and cannot be annealed.

Again, to make a casting, it is three to four times thicker than the stamped, therefore, it is stronger, holds and conducts the heat better, and is less liable to burn or scorch. Lastly, much better shaped vessels can be made by casting than by stamping.

This extra thickness, also the fact that it is more expensive to finish the castings, accounts for the Cast Ware being higher at first cost than the stamped, but it is far cheaper in the end.

An extraordinary feature of Aluminum is the heat-retaining, or non-radiating, attributes. Place the hand over an iron griddle ready to use, and the heat is very perceptible. Not so with Aluminum. You would hardly know the griddle was hot until you touched it. This is a valuable qualification, rendering it an easy matter to keep food hot in an Aluminum Kettle, until it is ready to be served, and also accounts for water remaining hot so long in an Aluminum Tea Kettle.

An Aluminum utensil is different from any other utensil in this: It repays care bestowed upon it by remaining always exactly the same and cooking with the same regularity. Careful attention is thrown away upon other utensils, for changes, beyond the control of the user, are constantly at work in them.

Most people have expected too much of Aluminum utensils, that they would remain as bright as new, and therefore they neglected them, thinking they would take care of themselves. While any utensil will gradually become discolored and coated with a substance commonly known as dirt, if not properly cared for.

We have had some Tea Kettles returned with the inside covered with the sediment deposited by the water boiled in the utensil. This is sure to occur in any vessel, even a gold one, in which water containing minerals is boiled, as the water will pass off in steam and leave the mineral matter on the utensil. Look in most any tea kettle that has been used for some time, and you will find it covered with such scale.

In this connection we would quote from a treatise on Aluminum by Capt. Alfred Hunt, President of the Pittsburgh Reduction Co., published in a recent issue of the Aluminum World, as follows:—

"A complaint has been made of Aluminum cooking utensils that they turn black by wear. This has sometimes been occasioned where the metal has been subjected to the action of sulphuretted hydrogen, and where the Aluminum contained a sufficient amount of copper alloyed with it to form a black sulphide of copper on the surface of the metal; but by far the largest portion of this

difficulty can be attributed to the action of ammonium salts, which gradually attack the surface of the aluminum, leaving behind a coating containing silicon, which, although rapidly attacked by concentrated alkali, resists very many solutions of organic matter, as well as moist or dry air. An aluminum surface which has thus been treated has a brown or blackish color. It is really a very serviceable way to treat the metal for a durable finish, to withstand corrosion; but it has occasioned complaint on the part of those who do not understand the phenomenon as being caused by impurities in the aluminum.

I have investigated several such cases, where only absolutely pure aluminum has been used, and have found that the discoloration referred to was of this surface coating of metallic silicon on the metal.

This action need occasion no anxiety on the part of users of aluminum cooking utensils, as there is no injurious action in the discoloring coating, which may be removed by treatment of the aluminum with caustic alkali, doing this by rubbing the metal with a rag dipped in alkali in a way to avoid too serious corrosion of the aluminum. Care, of course, should be taken by one using caustic alkali, not to burn or corrode one's hands, as well as the aluminum. With the exception of the looks, this coloration need cause no uneasiness, for there is no real detriment to the healthful use of an aluminum cooking utensil so discolored.

On the other hand, if simply boiling water in a pure aluminum cooking utensil causes this marked black discoloration of the metal, it is a serious indication that the water used is not above reproach, and it usually indicates that the water contains a considerable proportion of free ammonia in solution, which may be occasioned by contaminating sewage.

One of the great advantages of aluminum is that the salts which are occasioned by its corrosion are not in any way poisonous."

We therefore, claim aluminum to be the finest metal for cooking utensils, and to possess all the advantages mentioned in this article,—and, with one-half the care bestowed on other metals, Aluminum can be kept with a nice polish. The best preparation to clean Aluminum, is Solerine, a liquid which comes put up in small cans, or any fine silver polish.

A GROUP OF SOME "ERIE" CAST ALUMINUM.

Each piece of our ware, except the small pieces and spoons, is stamped as follows:

"ERIE"
—ALUMINUM—
CAST BY
GRISWOLD MFG. CO.

Every piece is guaranteed perfectly made and cast from best No. 1 Aluminum Metal.

Buy "ERIE" Cast Aluminum and ***GET THE BEST.***

KAMMEN & SONS, PHILA.